

TONG PALACE

CHINESE CUISINE

唐宮大酒樓

DIM SUM
SEAFOOD
BANQUET

Open 7 Days a Week

9:00A.M.-3:00P.M.

5:00P.M.-10:00P.M.

933 CLEMENT STREET
(between 10th-11th AVE.)
SAN FRANCISCO, CA 94118

Tel: (415) 668-3988

頭 盤

1. 點 心 大 拼 盤
2. 生 菜 薑 海 鮮 盤
3. 生 菜 薑 海 鮮 盤
4. 酥 炸 大 蝦
5. 炸 春 卷
6. 煎 鍋 貼
7. 木 須 肉
8. 木 須 菜
9. 素 鴨
10. 芝 蔴 鴨 沙 律
11. 燒 味 雙 拼
12. 燒 味 三 拼
13. 錦 一 品 冷 盤
14. 燒 味 大 拼 盤

APPETIZERS

- | | |
|-------------------------------------|-------|
| Dim Sum Combination | 8.00 |
| Minced Seafood w/Lettuce (8 pcs) | 13.00 |
| Minced Chicken w/Lettuce (8 pcs) | 10.00 |
| Deep Fried Prawn (10 pcs) | 8.00 |
| Deep Fried Egg Rolls (4 pcs) | 5.00 |
| Pot Sticker (6 pcs) | 5.00 |
| Mushu Pork | 6.00 |
| Mushu Vegetable | 6.00 |
| Vegetarian Goose (Bean Curd) | 7.00 |
| Sesame Chicken Salad | 7.00 |
| Barbecue Two Delicacy Combination | 12.00 |
| Barbecue Three Delicacy Combination | 17.00 |
| Combination Cold Platter | 24.00 |
| Suckling Pig Combination Platter | 28.00 |

湯 類

15. 紅燒大鮑翅 (每位)
16. 高湯大鮑翅 (每位)
17. 紅燒蟹肉翅 (每位)
18. 紅燒雞絲翅 (每位)
19. 蟹肉魚肚羹
20. 竹筍海皇羹
21. 韭皇瑤柱羹
22. 蟹肉粟米羹
23. 西湖牛肉羹
24. 粟米鷄茸羹
25. 海鮮鍋巴湯
26. 酸辣湯
27. 什菜豆腐湯
28. 金銀蛋芥菜肉湯
29. 牛肉或鷄球雲吞湯
30. 叉燒或火鴨雲吞湯
31. 招牌雲吞湯

SOUP

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|--|------------|
| Braised Supreme Shark's Fin Soup (per person) | (每位) 20.00 |
| Supreme Broth Shark's Fin Soup (per person) | (每位) 20.00 |
| Braised Shark's Fin Soup w/Crab Meat (per person) | 12.00 |
| Braised Shark's Fin Soup w/Shredded Chicken (per person) | 11.00 |
| Crab Meat w/Fish Maw Soup | 9.00 |
| Bamboo Pilch Seafood Soup | 8.00 |
| Dried Scallop w/Chive Soup | 9.00 |
| Crab Meat w/Sweet Corn Soup | 8.00 |
| Westlake Minced Beef Soup | 7.00 |
| Chicken w/Sweet Corn Soup | 7.00 |
| Seafood Sizzling Rice Soup | 7.00 |
| Hot & Sour Soup w/Pork | 7.00 |
| Mixed Vegetable w/Tofu Soup | 7.00 |
| Mustard Green W/Sliced Pork & Preserved Egg Soup | 7.00 |
| Beef or Chicken Wonton Soup | 7.00 |
| Barbecue Pork or Roasted Duck Wonton Soup | 7.00 |
| House Combination Wonton Soup | 9.00 |



廚師特別介紹

32. 金銀蒜上湯灼貴妃蚌
33. 上湯灼珊瑚蝦
34. 蒜茸蒸開邊生蝦
35. 石斑兩食
36. 象拔蚌兩食
37. 石九公兩食
38. 鱈龍兩食
39. 鮮皇原祇鮮鮑魚
40. 碧綠鮮鮑片
41. 北菇海參鮑片
42. 海參燴鮑片
43. 海參扒芥蘭
44. 北菇扒海參
45. 韭皇炒象拔蚌、螺片
46. 韭皇炒象拔蚌
47. 韭皇炒螺片

CHEF'S SELECTIONS

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|--|----------|
| Boiled surf Clam w/Garlic | Seasonal |
| Boiled live Prawns | Seasonal |
| Steamed Live Prawns w/Garlic Sauce | Seasonal |
| Rock Cod Cooked in Two Ways | Seasonal |
| Geoduck Clam Cooked in Two Ways | Seasonal |
| Cabazona (fish) Cooked in Two Ways | Seasonal |
| Sturgeon (fish) Cooked in Two Ways | Seasonal |
| Whole Abalone w/Oyster Sauce | 12.00 |
| Braised Sliced Abalone w/Seasonal Green | 26.00 |
| Braised Sliced Abalone w/Sea Cucumber & Black Mushroom | 30.00 |
| Braised Sea Cucumber w/Sliced Abalone | 28.00 |
| Braised Sea Cucumber w/Seasonal Green | 16.00 |
| Braised Sea Cucumber w/Black Mushroom | 18.00 |
| Sauteed Sea Conch & Geoduck Clam w/Yellow Chives | 24.00 |
| Sauteed Geoduck Clams w/Yellow Chives | 20.00 |
| Sauteed Sea Conch w/Yellow Chives | 14.00 |

煲仔類

48. 海鮮一品煲
49. 火腩生蠔煲
50. 紅燒斑球煲
51. 火腩生蠔煲
52. 梅菜扣肉煲
53. 咸魚雞粒豆腐煲
54. 柱候牛腩煲
55. 北菇滑雞煲
56. 沙茶粉絲牛肉煲
57. 羅漢上素煲
58. 涼瓜排骨煲
59. 花膠鮮蝦煲
60. 啫啫田雞煲

CLAY POT

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|--|-------|
| House Special Seafood Combination Clay Pot | 10.00 |
| Oyster & Roasted Pork Clay Pot | 9.00 |
| Fillet Fish & Roasted Pork Clay Pot | 9.00 |
| Broiled Lamb With Fried Bean Curd Clay Pot | 9.00 |
| Stewed Pork with Salty Cabbage Clay Pot | 8.00 |
| Chicken with Salty Fish Tofu Clay Pot | 8.00 |
| Beef Syew Clay Pot | 7.50 |
| Chicken & Mushroom Clay Pot | 7.50 |
| Satay Beef & Rice Noodle Clay Pot | 7.50 |
| Mixed Vegetable Deluxe Clay Pot | 7.50 |
| Spare ribs & Bitter Melon Clay Pot | 7.50 |
| Clams with Chinese Wine Clay Pot | 9.00 |
| Frog & Chinese Sausage Clay Pot | 9.50 |



海 鮮 類

SEAFOOD

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|-----------------|--|----------|
| 61. 游水龍蝦 (時價) | Live Lobster (Any Style) | Seasonal |
| 62. 姜蔥焗大蟹 (時價) | Crab w/Ginger & Scallion | Seasonal |
| 63. 鼓椒炒蟹 (時價) | Crab w/Black Bean Sauce | Seasonal |
| 64. 椒鹽焗大蟹 (時價) | Crab w/Spicy Salt | Seasonal |
| 65. 避風塘焗蟹 (時價) | Sampan Crab | Seasonal |
| 66. 金銀蒜蒸大蟹 (時價) | Steamed Crab w/Garlic Sauce | Seasonal |
| 67. 清蒸游水石斑 (時價) | Steamed Rock Cod | Seasonal |
| 68. 清蒸游水盲鱸 (時價) | Steamed Black Bass | Seasonal |
| 69. 豉汁蒸或油浸塘虱 | Steamed w/Black Bean Sauce or Deep Fried Catfish | 12.00 |
| 70. 蜜汁焗烟燻魚 | Baked Sea Bass w/Honey Sauce | 30.00 |
| 71. 蜜桃明蝦球 | Prawns w/honey Glazed Walnut | 13.00 |
| 72. 椒鹽焗中蝦 | Spicy Salt Baked Prawns | 11.00 |
| 73. 腰果泡蝦球 | Prawns w/Cashewnuts | 11.00 |
| 74. 蝦球龍糊 | Prawns in Lobster Sauce | 12.00 |
| 75. 宮保泡蝦球 | Spicy Kung Pao Prawns | 12.00 |
| 76. 甜酸蝦球 | Sweet & Sour Prawns | 11.00 |
| 77. 油泡螺片帶子 | Sauteed Sea Conch w/Scallops | 15.00 |
| 78. 油泡蝦球帶子 | Sauteed Prawns & Scallops | 14.00 |
| 79. 油泡帶子 | Sauteed Scallops w/Vegetables | 11.00 |
| 80. 椒鹽帶子 | Spice Salt Baked Scallops | 11.00 |
| 81. 椒鹽龍利球 | Spice Salt Baked Fillet of Flounder | 10.00 |
| 82. 油泡龍利球 | Sorteet Fillet of Flounder w/Vegetables | 10.00 |
| 83. 乾煎大龍球 | Deep Fried Flounder (whole) | 10.00 |
| 84. 椒鹽鮮魷 | Spice Salt Baked Squids | 8.00 |
| 85. 豉汁味菜鮮魷 | Sauteed Squids w/Black Bean Sauce | 8.00 |
| 86. 豉汁大蜆 | Clams w/Black Bean Sauce | 8.00 |
| 87. XO醬爆炒蜆 | Clams w/XO Sauce | 9.00 |
| 88. 上湯浸蜆 | Supreme Broth Clams | 9.00 |
| 89. 豉汁蒸殼螺 | Steamed Oysters in Shell w/Black Bean Sauce | 9.00 |



鐵板類

90. 鐵板川辣蝦球
91. 鐵板龍鳳球
92. 鐵板蒜茸帶子
93. 鐵板黑椒牛柳
94. 鐵板豆豉雞
95. 鐵板姜葱生蠔

SIZZLING PLATTER

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|-----------------------------|-------|
| Prawns w/Chili Sauce | 12.00 |
| Sauteed Prawns & Chicken | 12.00 |
| Scallops w/Garlic Sauce | 11.00 |
| Beef w/Black Pepper Sauce | 11.00 |
| Chicken w/Black Bean | 9.00 |
| Oysters w/Ginger & Scallion | 9.50 |

芙蓉蛋

96. 蝦芙蓉蛋
97. 雞芙蓉蛋
98. 牛肉芙蓉蛋
99. 叉燒芙蓉蛋
100. 什菜芙蓉蛋

EGG FOO YOUNG

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|---------------------------|------|
| Shrimp Egg Foo Young | 8.50 |
| Chicken Egg Foo Young | 7.50 |
| Beef Egg Foo Young | 7.50 |
| B.B.Q. Pork Egg Foo Young | 7.50 |
| Vegetable Egg Foo Young | 7.00 |

家禽類

101. 北京片皮鴨
102. 明爐掛爐鴨
103. 紅燒乳鴿
104. 豉油皇乳鴿
105. 脆皮糯米雞(預定)
106. 金華玉樹雞
107. 菜膽上湯雞
108. 姜葱油淋雞
109. 玫瑰豉油雞
110. 貴妃黃毛雞
111. 南乳吊燒雞
112. 金牌炸子雞
113. 紅燒鵪鶉
114. 椒鹽鵪鶉
115. 宮保鷄球
116. 雙菇鷄球
117. 腰果鷄球
118. 甜酸鷄球
119. 豉汁鷄球
120. 蜜汁子姜鷄球

POULTRY

- | | | |
|--|---------------|--------------|
| Peking Duck Served w/Steamed Buns | (Whole) 20.00 | (Half) 12.00 |
| Roasted Duck | (Whole) 18.00 | (Half) 7.00 |
| Fried Squab | | 10.00 |
| Squab w/Superior Soy Sauce | | 10.00 |
| Crispy Chicken Stuffed w/Sticky Rice(order in advance) | | 33.00 |
| Steamed Boneless Chicken w/Smoked Ham & Greens | (Whole) 22.00 | (Half) 12.00 |
| Steamed Chicken w/Mustard Greens. | (Whole) 18.00 | (Half) 10.00 |
| Steamed Chicken w/Ginger & Scallion | (Whole) 18.00 | (Half) 8.00 |
| Chicken w/Superior Soy Sauce | (Whole) 15.00 | (Half) 8.00 |
| Marinated Chicken | (Whole) 15.00 | (Half) 8.00 |
| Roasted Chicken w/Special Sauce | (Whole) 15.00 | (Half) 8.00 |
| Crispy Fried Chicken | (Whole) 15.00 | (Half) 8.00 |
| Fried Quail (2 pcs.) | | 4.00 |
| Fried Quail w/Spicy Salt (2 pcs.) | | 4.00 |
| Spicy Kung Pao Chicken | | 7.50 |
| Mushroom Chicken | | 8.00 |
| Cashewnut Chicken | | 7.50 |
| Sweet & Sour Chicken | | 7.00 |
| Chicken w/Black Bean Sauce | | 7.00 |
| Chicken & Red Ginger w/Honey Sauce | | 7.00 |



牛肉、猪肉類

121. 蒙古牛肉	Mongolian Beef	7.50
122. 宮保牛肉	Spicy Kung Pao Beef	7.50
123. 菜遠牛肉	Beef with Tender Greens	7.50
124. 豆腐牛肉	Beef & Tofu with Oyster Sauce	7.50
125. 姜蔥牛肉	Beef with Ginger & Green Onion	7.50
126. 蘭豆牛肉	Beef with Snow Peas	8.00
127. 芥蘭遠牛肉	Beef with Chinese Broccoli	8.00
128. 西蘭牛肉	Beef with Broccoli	8.00
129. 中式牛柳	Fillet Beef in Chinese Style	11.00
130. 黑椒牛柳	Fillet Beef with Black Pepper Sauce	11.00
131. 沙嗲牛肉	Beef with Satay Sauce	7.50
132. X.O. 醬爆牛肉	Beef with XO Sauce	8.00
133. 涼瓜牛肉	Beef with Bitter Melon	8.00
134. 燒汁牛肉	Beef with Bell Pepper & Honey Sauce	11.00
135. 椒鹽焗肉排	Spicy Salt Baked Pork Chop	7.50
136. 京都肉排	Mandarin Pork Chop	7.50
137. 生炒排骨	Sweet & Sour Spare ribs	7.50
138. 菠蘿咕嚕肉	Sweet & Sour Pork with Pineapple	7.50
139. 咸蛋蒸肉餅	Steamed Pork Hash with Salty Egg	7.50
140. 咸魚蒸肉餅	Steamed Pork Hash with Salty Fish	8.50

煲仔飯

Large(大) 17.95

141. 臘味臘鴨煲飯
142. 臘味田鴿煲飯
143. 炸菜海鮮煲飯
144. 北菇鵪鶉煲飯

BEEF & PORK

Mongolian Beef	7.50
Spicy Kung Pao Beef	7.50
Beef with Tender Greens	7.50
Beef & Tofu with Oyster Sauce	7.50
Beef with Ginger & Green Onion	7.50
Beef with Snow Peas	8.00
Beef with Chinese Broccoli	8.00
Beef with Broccoli	8.00
Fillet Beef in Chinese Style	11.00
Fillet Beef with Black Pepper Sauce	11.00
Beef with Satay Sauce	7.50
Beef with XO Sauce	8.00
Beef with Bitter Melon	8.00
Beef with Bell Pepper & Honey Sauce	11.00
Spicy Salt Baked Pork Chop	7.50
Mandarin Pork Chop	7.50
Sweet & Sour Spare ribs	7.50
Sweet & Sour Pork with Pineapple	7.50
Steamed Pork Hash with Salty Egg	7.50
Steamed Pork Hash with Salty Fish	8.50

CLAY POT RICE

Medium(中) 14.95 Small(小) 9.95

- Chinese Sausage & Duck Clay Pot Rice
Chinese Sausage & Frog Clay Pot Rice
Mixed Seafood Clay Pot Rice
Mushroom & Quail Clay Pot Rice



煲仔飯

Large(大) 14.95

145. 臘味鷄球煲飯
146. 臘味排骨煲飯
147. 窩蛋免治牛煲飯
148. 北菇滑雞煲飯
149. 咸魚肉片煲飯

素菜豆腐類

150. 上湯腐皮卷
151. 百花釀豆腐(蒸或炸)
152. 鹹鱸豆腐
153. 琵琶豆腐
154. 麻婆豆腐
155. 紅燒豆腐
156. 乾扁四季豆
157. 金銀蛋上湯菠菜
158. 糟酒炒芥蘭遠
159. 蠔油芥蘭遠
160. 竹筴扒芥菜膽
161. 北菇扒芥菜膽
162. 瑤柱扒豆腐苗
163. 金銀蛋上湯豆腐苗
164. 蒜子炒豆腐苗
165. 羅漢上素
166. 蟹肉扒雙蔬
167. 竹筴北菇扒雙蔬
168. 蒜茸茄子
169. 竹筴扒梨笋



CLAY POT RICE

Medium(中) 11.95 Small(小) 7.95

- Chinese Sausage & Chicken Clay Pot Rice
Chinese Sausage & Spare ribs Clay Pot Rice
Minced Beef & Egg Clay Pot Rice
Mushroom & Chicken Clay Pot Rice
Salty Fish & Sliced Pork Clay Pot Rice

VEGETABLES & TOFU

- Bean Thread Rolled with Vegetable
Steamed or Deep Fried Stuffed Tofu
Steamed Tofu with Smoked Ham & Mushroom
Deep Fried Minced Tofu "Pei-Par" Style
Spicy Tofu with Minced pork
Braised Tofu & Mushroom with Tender Green
Dry Braised String Beans with Minced Pork
Sauteed Preserved Duck Egg & Salted Egg with Spinach in Broth
Chinese Broccoli with Ginger & Wine Sauce
Chinese Broccoli with Oyster Sauce
Bamboo Pith with Mustard Green
Black Mushroom with Mustard Green
Sauteed Dried Scallops with Snow Pea Sprouts
Sauteed Preserved Duck Egg & Salted Egg w/Snow Pea Sprouts in Broth
Snow Pea Sprouts with Garlic Sauce
Mixed Vegetables Deluxe
Seasonal Vegetables with Crab Meat Sauce
Bamboo Pith with Black Mushroom and Vegetables
Eggplant with Garlic Sauce
Bamboo Pith with Asparagus



炒粉、炒面、 湯面類

170. 味菜蠔片炒河
171. 滑蛋蝦球炒河
172. 乾炒牛或雞河
173. 豉椒牛河
174. 星州炒米
175. 雪菜肉絲湯米
176. 海鮮炒面
177. 招牌炒面
178. 番茄牛肉炒面
179. 味菜牛柳絲煎面
180. 豉油皇炒面
181. 什菜炒面
182. 韭皇蟹肉幹撈伊面
183. 海鮮湯面
184. 雜菜湯面
185. 火鴨或叉燒湯面

CHOW FUN, CHOW MEIN, NOODLES SOUP

- Sea Conch Chow Fun with Preserved Vegetables
Scrambled Egg & Prawn Chow Fun
Beef or Chicken Chow Fun
Beef with Black Bean Sauce Chow Fun
Fried Rice Noodles Singapore Style
Fried Rice Noodles with Shredded Pork & Snow Cabbage
Seafood Chow Mein
House Combination Chow Mein
Beef Chow Mein with Tomato
Shredded Beef & Preserved Vegetable Pan Fried Noodle
Soy Sauce Chow Mein
Mixed Vegetable Chow Mein
Braised Noodle with Crab Meat
Seafood Noodle Soup
Mixed Vegetable Noodle Soup
Roasted Duck or Barbecued Pork Noodle Soup

炒飯

186. 瑤柱雪山炒飯
187. 福建炒飯
188. 雙煮炒飯
189. 招牌炒飯
190. 生炒牛肉飯
191. 揚州炒飯
192. 咸魚雜粒炒飯
193. 雜菜炒飯
194. 生炒臘味糯米飯

FRIED RICE

- Dry Scallop & Egg White Fried Rice
Fook Kin Fried Rice
Fried Rice with Two Kinds of Sauce
House Special Fried Rice
Beef Fried Rice
Yang Chow Fried Rice
Chicken Fried Rice with Salted Fish
Mixed Vegetable Fried Rice
Sticky Rice with Chinese Sausage





唐宮大酒樓

TONG PALACE SEAFOOD RESTAURANT

933 Clement Street, San Francisco, CA 94118 (between 10th & 11th Ave.)

Tel: (415) 668-3988 • Fax: (415) 668-1701



超級龍鳳宴會廳

廿五席或以上

- ♥ 奉送龍鳳刺繡嘉賓題名一份
- ♥ 奉送名貴香檳壹支供影相拍照用
- ♥ 免費卡拉OK娛樂
- ♥ 啤酒2罐、汽水2支
- ♥ 環球鮮果盤或花生小食
- ♥ 自攜洋酒、紅酒免收開瓶費
- ♥ 佈置中式掛字
- ♥ 免費供應新娘化粧間使用

佳偶天成

皇者婚宴

美點雙輝 百年諧好合 幸福喜伊麵 紅燒三頂雪 煙燻銀魚 福祿海參鮑脯 鮮蟹肉燴生翅 金錢瑤柱脯 百花釀蟹拑 (10隻) 富貴螺片帶子 龍蝦大沙律

每席 **\$538**
(供十位用)

壽筵喜酌
社團宴會
全年酒席
歡迎預訂



情比金堅

鑽石婚宴

美點雙輝 百年諧好合 福建炒飯 北京片皮鴨 清蒸海大石斑 (2隻) 上湯焗龍蝦 紅燒雞絲生翅 蠔皇花菇海參 (10隻) 紅燒鮮鵪鶉 翡翠蝦球帶子 五福臨門拼盤

每席 **\$438**
(供十位用)

情約今生

金裝婚宴

美點雙輝 百年諧好合 錦繡炒飯 唐宮喜慶燒雞 清蒸游水銀鱈 (2隻) 薑蔥焗龍蝦 紅燒龍鳳生翅 翡翠拌金錢 蜜桃明蝦球 蜜綠一枝帶子 錦繡一品冷盤

每席 **\$338**
(供十位用)

本酒家只接受現金或銀行本票付款，以上菜譜價錢另加稅金及15%服務費，菜式如有更改，價錢另計，本酒家會按閣下預算作適當安排，如取消酒席，訂金作廢，恕不發還，以上菜譜只供參考，停用日期不另行通知。